Dear Sirs,

**Please draw your attention to our core products** – powdered milk products.

Branch «Lepel MKK» JSC “Vitebsk meat-packing plant” is one of the largest producers and exporters of powdered milk and butter.

**Main advantages of our production:**

The quality of the products produced at Lepel MKK has been estimated not only by customers but also by specialists. The products have been awarded with prizes and certificates at different national and international exhibitions and competitions.

Naturality of Lepelka products, guaranteeing their safety for consumers and their favourable influence on consumers’ health. Choosing Lepelka products means making the right choice!

All products are certified. The enterprise has been certified in compliance with the ISO 9001-2001 quality management system to manufacture powdered milk and butter, HACCP quality control system for production of milk powder and butter. “Lepel MKK” is accredited by CNCA.

Lepel MKK has been worked with many countries of the world such as Kazakhstan, Azerbaijan, Mongolia, Venezuela and the Russian Federation, etc., it has proved to be a truly reliable partner.

Potential markets for dry milk products are: China, Africa, the Arab states of the Persian Gulf, the countries of Latin America.

We invite you to the mutually profitable partnership.

We are ready for the new forms of cooperation and will consider commercial offers from potential investors.

Payment terms: 100% prepayment.

Besides direct contracts our products can be bought by auction held by OJSC «Belarusian universal commodity exchange» (<http://butb.by/engl/>).

Lepel MKK can produce dairy powder products according the specification of the client in large craft-bags weighing 25 kg and small packages weighing 0,5 or 1,0 kg.

­­­­­­­­­­­­­­­­­ **Contacts:**

+375 2132 60614 – reception

+375 2132 60555, +375297522910 – Marketing department

Website: [www.lepelka.by](http://www.lepelka.by)

E-mail: [wmp.lplmkk@gmail.com](mailto:wmp.lplmkk@gmail.com) , [lepelsbyt@mail.ru](mailto:lepelsbyt@mail.ru).

Yours faithfully,

Lepel MKK

Specifications:

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**Whole milk powder**

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| --- | --- |
| **Organoleptic characteristics** | |
| Name of TNPA | STB 1858-2009 |
| Colour | white or white with a light cream tint |
| Taste and smell | sweet, without foreign flavors, typical of pasteurized milk |
| **Physical and chemical characteristics** | |
| Fat content, % | 25.0/26,0 |
| Moisture content, %, not more than | 4.0 |
| Protein content ratio in nonfat milk solids, % | min 34.0 |
| Solubility index, sm3 of primary sludge, not more than | 0.2 |
| Milk purity group, not lower than | I |
| Acidity, °Τ, max. | 15-19 |
| **Microbiological properties** | |
| QMAFAnM, CFU/gr, not more than | 1×104 for Extra Grade and 5×104 for Standard Grade |
| Coliform Bacteria in 0.1gr of product | Not admissible |
| Salmonella in 25gr of product | Not admissible |
| Listeria monocytogenes bacteria in 25gr of product | Not admissible |
| Staphylococcus aureus in 1.0gr of product | Not admissible |
| **Packaging** | |
| market containers, net weight - 500gr/ shipping containers (multilayer paper bags with polyethylene liners), net weight - 25kg | |
| **Shelf life** | |
| 24 months | |
| **Storage** | |
| store at temperature from 0 to +20°С and relative air humidity up to 85% | |

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**Skim milk powder**

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| **Organoleptic characteristics** | |
| Name of TNPA | STB 1858-2009 |
| Colour | white or white with a light cream tint |
| Taste and smell | sweet, without foreign flavors, typical of pasteurized milk |
| **Physical and chemical characteristics** | |
| Fat content, %, not more than | 1.5 |
| Moisture content, %, not more than | 4.0 for Extra Grade and 5.0 for Standard Grade |
| Protein content ratio in nonfat milk solids, %, not less than | 34.0 |
| Solubility index, sm3 of primary sludge, not more than | 0.1 for Extra Grade and  0.2 for Standard Grade |
| Milk purity group, not lower than | I |
| Acidity, °Τ, not more than | 15-17 for Extra Grade and  15-19 for Standard Grade |
| **Microbiological properties** | |
| QMAFAnM, CFU/gr, not more than | 1×104 for Extra Grade  5×104 for Standard Grade |
| Coliform Bacteria in 0.1gr of product | Not admissible |
| Salmonella in 25gr of product | Not admissible |
| Listeria monocytogenes bacteria in 25gr of product | Not admissible |
| Staphylococcus aureus in 1.0gr of product | Not admissible |
| **Packaging** | |
| market containers, net weight - 500gr/ shipping containers (multilayer paper bags with polyethylene liners), net weight - 25kg | |
| **Shelf life** | |
| 24 months | |
| **Storage** | |
| store at temperature from 0 to +20°С and relative air humidity up to 85% | |

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**Instant whole milk powder**

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| **Organoleptic characteristics** | |
| Name of TNPA | ТУВУ 100098867.151-2003 |
| Colour | white or white with a light cream tint |
| Taste and smell | sweet, without foreign flavors, typical of pasteurized milk |
| **Physical and chemical characteristics** | |
| Fat content, %, not more than | 26.0 |
| Moisture content, %, not more than | 5.0 |
| Protein content ratio in nonfat milk solids, %, not less than | 34.0 |
| Solubility index, sm3 of primary sludge, not more than   * in market containers   - in shipping containers | 0.2  0.3 |
| Milk purity group, not lower than | I |
| Acidity, °Τ, not more than | 18 |
| **Microbiological properties** | |
| QMAFAnM, CFU/gr, not more than | 5×104 |
| Coliform Bacteria in 0.1gr of product | Not admissible |
| Salmonella in 25gr of product | Not admissible |
| Listeria monocytogenes bacteria in 25gr of product | Not admissible |
| Staphylococcus aureus in 1.0gr of product | Not admissible |
| **Packaging** | |
| market containers, net weight - 500gr/ shipping containers (multilayer paper bags with polyethylene liners), net weight - 25kg | |
| **Shelf life** | |
| 24 months | |
| **Storage** | |
| store at temperature from 0 to +20°С and relative air humidity up to 85% | |

**The product is out of stock. Please order in advance.**

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**Milk powder with sugar**

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| **Organoleptic characteristics** | |
| Name of TNPA | ТУВУ300038802.007-2015 |
| Colour | white or white with a light cream tint |
| Taste and smell | sweet, without foreign flavors, typical of pasteurized milk |
| **Physical and chemical characteristics** | |
| Fat content, %, not less than | 26.0 |
| Moisture content, %, not more than | 3.5 |
| Protein, %, not less than  - of dairy base  - of product | 18.0  14.5 |
| Solubility index, sm3 of primary sludge, not more than   * in market containers * in shipping containers | 0.2  0.3 |
| Acidity, °Τ, not more than | 18.0 |
| **Microbiological properties** | |
| QMAFAnM, CFU/gr, not more than | 50 000 |
| Coliform Bacteria in 0.1gr of product | Not admissible |
| Salmonella in 25gr of product | Not admissible |
| Listeria monocytogenes bacteria in 25gr of product | Not admissible |
| Staphylococcus aureus in 1.0gr of product | Not admissible |
| **Packaging** | |
| market containers, net weight - 500gr/ shipping containers (multilayer paper bags with polyethylene liners), net weight - 25kg | |
| **Shelf life** | |
| 12 months | |
| **Storage** | |
| store at temperature from 0 to +20°С and relative air humidity up to 85% | |

**The product is out of stock. Please order in advance.**

**Instant whole milk powder 26%-fat content**

**with vitamins A and D**

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| --- | --- |
| **Organoleptic characteristics** | |
| Colour | white with a light creamy tint, homogeneous |
| Taste and smell | are typical for pasteurized milk without any foreign smell or taste. Pasteurization flavour is permissible |
| **Physical and chemical characteristics** | |
| Fat content, %, not more than | 26.0 |
| Moisture content, %, not more than | 5.0 |
| Protein content ratio in nonfat milk solids, %, not less than | 34.0 |
| Solubility index, sm3 of primary sludge, not more than | 0.2 |
| Milk purity group, not lower than | I |
| Acidity, °Τ, not more than | 18 |
| **Microbiological properties** | |
| QMAFAnM, CFU/gr, not more than | 1×104 |
| Pathogens including salmonella in 25gr of product | Not admissible |
| Coliform Bacteria in 0.1gr of product | Not admissible |
| S.aureus in 1,0 g | Not admissible |
| Listeria monocytogenes in 25 g | Not admissible |
| **Packaging** | |
| market containers, net weight - 2000gr | |
| **Shelf life** | |
| 24 months | |
| **Storage** | |
| store at temperature from 0 to +10°С and relative air humidity up to 85% / shipping containers (multilayer paper bags with polyethylene liners), net weight - 25kg | |

**The product is out of stock. Please order in advance.**

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**Cream Powder**

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| **Organoleptic characteristics** | |
| Name of TNPA | GOST 1349-85 |
| Colour | white or white with a light cream tint |
| Taste and smell | typical for pasteurized cream without any foreign smell or taste |
| **Physical and chemical characteristics** | |
| Fat content, %, not less than | 42.0 |
| Moisture content, %, not more than | 4.0 |
| Protein, %, not less than | 18.0 |
| Solubility index, sm3 of primary sludge | 0.2 |
| Acidity, °Τ, not more than | 18.0 |
| **Microbiological properties** | |
| QMAFAnM, CFU/gr, not more than | 5×104 for the highest grade  7×104 for the first grade |
| Coliform Bacteria in 0.1gr of product | Not admissible |
| Salmonella in 25gr of product | Not admissible |
| Staphylococcus aureus in 1.0gr of product | Not admissible |
| **Packaging** | |
| market containers, net weight - 250gr / shipping containers (multilayer paper bags with polyethylene liners), net weight - 25kg | |
| **Shelf life** | |
| 8 months | |
| **Storage** | |
| store at temperature from 0 to +10°С and relative air humidity up to 85% | |

**The product is out of stock. Please order in advance.**

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**Buttermilk powder**

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| **Organoleptic characteristics** | |
| Name of TNPA | ТУ BY 100377914.539-2007 |
| Colour | white with a light cream tint |
| Taste and smell | typical for fresh pasteurized milk powder without any foreign smell or taste. Pasteurization flavor is allowed. |
| **Physical and chemical characteristics** | |
| Moisture content, %, not more than | 6.0 |
| Total protein, %, not less than | 30.0 |
| Solubility index, sm3 of primary sludge, not more than | 0.6 |
| Acidity, °Τ, not more than | 20.0 |
| **Microbiological properties** | |
| QMAFAnM, CFU/gr, not more than | 5×104 for the highest grade |
| Coliform Bacteria in 0.1gr of product | Not admissible |
| Salmonella in 25gr of product | Not admissible |
| **Packaging** | |
| shipping containers (multilayer paper bags with polyethylene liners), net weight - 25kg | |
| **Shelf life** | |
| 8 months | |
| **Storage** | |
| store at temperature from 0 to +25°С and relative air humidity up to 85% | |

**The product is out of stock. Please order in advance.**